

### Amendments to the Specification

**Page 1,        please replace the paragraphs spanning line 8 through page 2, line 7 with the following rewritten paragraphs:**

Interesterification is one of effective means as a method for improving a fat. Conventionally, interesterification has been classified roughly into two methods, one is a chemical technique, that is, a metal catalytic method, wherein random interesterification is performed by using a substance such as an alkali metal alcoholate, an alkali metal, an alkali metal hydroxide, etc. as a catalyst, and the other is an enzymatic interesterification method, wherein ~~of~~-regiospecific or random interesterification is performed by using a lipase.

In the metal catalytic method and the enzymatic interesterification method, when the interesterification reaction is completed, an unreacted fatty acid ester remains, or diglycerides and monoglycerides or free fatty acids which are reaction by-products are produced. The presence of this fatty acid ester, diglycerides, monoglycerides and free fatty acids is known to have adverse effect on quality of an interesterified fat occasionally. For example, in a method for producing high value added symmetric triglycerides, a typical example thereof is cacao butter, obtained by enzymatic interesterification of triglycerides and a fatty acid ester using a lipase, and since the aforementioned unnecessary components significantly influence ~~on~~-quality of high value added symmetric triglycerides, they should be removed as much as possible.

**Page 3,        please replace the paragraph spanning lines 20-22 with the following rewritten paragraph:**

(3)    The aforementioned method, wherein the organic acid is added by allowing ~~to~~-contact of an aqueous organic acid solution with the mixture (MX);

**Page 5,        please replace the paragraph spanning lines 10-22 with the following rewritten paragraph:**

An amount of an organic acid to be added is not specifically limited, but an appropriate amount of an organic acid to be added is preferably 0.1 to 2% by weight relative to the mixture (MX). When the amount to be added is too small, isomerization suppressing effect is hardly obtainable. On the other hand, when an organic acid is excessively added, since the amount of an organic acid to be dissolved in the mixture (MX) is unchanged, isomerization suppressing effect is not increased. On the contrary, the aforementioned removal of an organic acid remaining in a crystal state without being dissolved in the mixture (MX) is troublesome. Therefore, preferably, the aforementioned range of an organic acid is added.

**Page 6,        please replace the paragraph spanning line 18 through page 7, line 1 with the following rewritten paragraph:**

In case of an interesterification reaction fat containing a SUS component, which can be used as a raw material fat of hard butter, as a main triglyceride component, when an amount of unnecessary components (monoglycerides, diglycerides, etc.) is increased, functions as hard butter is reduced. Therefore, in the present invention, ~~desirable, it is~~ desirable that a total of triglycerides (TG) and fatty acids or their monohydric alcohol esters (FA) in the mixture (MX) is 95% or larger, preferably 98% or larger.